

## Served Luncheon / Dinner

*Luncheons are available from 11:00am to 2:30pm. Dinners are available after 2:30pm.*

*Luncheon Selection includes your choice of Salad and Dessert, Bakery Fresh Rolls and Butter, Regular and Decaffeinated Coffee and Tea.*

### Salads

*Tossed Green Salad with Tomatoes, Julienne  
Carrots and Sliced Cucumber.  
With your choice of Dressing.*

*Classic Caesar Salad  
with Parmesan Crisps and Herb  
Croutons.*

*Baby Spinach Salad with Orange  
Segments and Red Onion with a  
Citrus Vinaigrette.*

*Tropical Fruit Salad  
Pineapple, Tangerine, Red Pepper and  
Bermuda Onion on a Bed of Bibb Lettuce with  
a Citrus Vinaigrette*

*Washington Apples, Oregon Bleu Cheese and  
Walnuts on a Bed of Baby Greens with Balsamic  
Vinaigrette*

### Dessert

*Carrot Cake with Cream Cheese Icing*

*Triple Chocolate Tuxedo Cake*

*New York Style Cheesecake*

*Key Lime Pie*

*Bourbon Bread Pudding with a Chocolate Sauce*

*++ Prices do not include a taxable 18% Service Charge and Washington State Sales Tax, currently 8.4%.*

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### Entrees

#### Chicken

*Lunch / Dinner*

*Creamy Chicken Curry*

*Herb Marinated, Grilled Chicken Breast Topped with a Pineapple Curry Sauce*

*\$16.95+ + / \$19.95+ +*

*Lemon Herb Chicken*

*Breast of Chicken, Rubbed with our Special Lemon Herb Seasoning and Baked*

*\$16.95+ + / \$19.95+ +*

*Chicken Oscar*

*Grilled Breast of Chicken Topped with Asparagus, Dungeness Crabmeat and Hollandaise Sauce*

*\$19.25+ + / \$22.25+ +*

*Pan Seared Chicken*

*Marinated, Baked Chicken Breast with Sweet Vermouth, Artichokes and Sun Dried Tomatoes*

*\$16.95+ + / \$19.95+ +*

*Chicken Piccata*

*Pan Seared Breast of Chicken with a Lemon, Caper, White Wine Sauce*

*\$17.95+ + / \$20.95+ +*

#### Seafood

*Jumbo Grilled Prawns*

*Jumbo Prawns Marinated in Fresh Herbs and Olive Oil*

*\$22.95+ + / \$25.95+ +*

*Grilled Filet of Salmon*

*Filet of Salmon Marinated, Grilled and Served with a Cilantro Lime Butter*

*\$18.95+ + / \$21.95+ +*

*Baked Tilapia*

*Baked with Tomatoes, Artichokes and Black Olives*

*17.25+ + / 20.25+ +*

*Baked Halibut Filet*

*Fresh Halibut Filet Marinated and Baked Served with a Lemon Dill Sauce*

*\$20.95+ + / \$23.95+ +*

*Wild Salmon Oscar*

*Grilled Filet of Wild Salmon Topped with Asparagus, Crabmeat and Hollandaise Sauce*

*\$22.95+ + / \$25.95+ +*

*Baked Mahi Mahi*

*With a Macadamia Nut Crust. Baked in Coconut Milk*

*\$18.95+ + / \$21.95+ +*

*Baked Cod Filet*

*Fresh Cod Filet Marinated and Baked Served with a Lemon Dill Sauce*

*\$15.75+ + / \$18.75+ +*

*Dungeness Crab Cakes*

*A Northwest Classic!*

*\$24.95+ + / \$27.95+ +*

*Blackened Catfish*

*Rubbed with Creole Spices and Seared to Perfection*

*\$18.50+ + / \$21.50+ +*

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### Meats

<i>Grilled Sirloin Steak au poiure</i>	<i>Lunch / Dinner</i>
<i>Sirloin Steak with a Rich Peppercorn Sauce</i>	<i>\$17.50+ + / \$20.50+ +</i>
<i>Herb Roasted Pork Loin</i>	
<i>Tender Pork Loin Rubbed with Herbs and Spices, Sliced and Served with</i>	
<i>Cherry Bordelaise</i>	<i>\$17.25+ + / \$20.25+ +</i>
<i>\$16.75 per person+ +</i>	
<i>Roast Loin of Elk</i>	
<i>Slow Roasted Loin of Elk with a Port Wine, Black Cherry Demi-Glaze</i>	<i>\$26.75+ + / \$29.75+ +</i>
<i>Athenian Beef Tips</i>	
<i>Braised, Marinated Beef Tips with Kalamata Olives and Feta Cheese</i>	<i>\$15.25+ + / \$18.25+ +</i>
<i>Braised Lamb Shank</i>	
<i>With a Mint, Merlot Demi-Glaze</i>	<i>\$24.25+ + / \$27.25+ +</i>
<i>Petit Filet Mignon</i>	
<i>Tenderloin of Beef, Grilled and Served with Shallot, Demi-Glaze and Sautéed Mushrooms</i>	<i>\$21.75+ + / \$24.75+ +</i>
<i>Veal Saltimboca</i>	
<i>Scallops of Veal, Dredged in Seasoned Flour, topped with Prosciutto, Sage</i>	<i>\$23.50+ + / \$26.50+ +</i>
<i>and Parmesan Cheese</i>	

### Vegetarian

<i>Ratatouille Nicoise</i>	
<i>A Medley of Garden Vegetables and Eggplant Simmered in a</i>	
<i>Rich Tomato Sauce Served in a Nest of Fried Rice Noodles</i>	<i>\$15.75+ + / \$18.75+ +</i>
<i>Stuffed Portobello Mushroom</i>	
<i>Stuffed with Hummus and Topped with Lemon Aioli</i>	<i>\$16.25+ + / \$19.25+ +</i>
<i>Stuffed Pepper</i>	
<i>Red Pepper Stuffed with Sautéed Sweet and Sour Vegetables and Tofu</i>	<i>\$16.95+ + / \$19.95+ +</i>

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